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# HOMEMADE PROTOTYPES

DECONSTRUCTING DOMESTIC DECORUM

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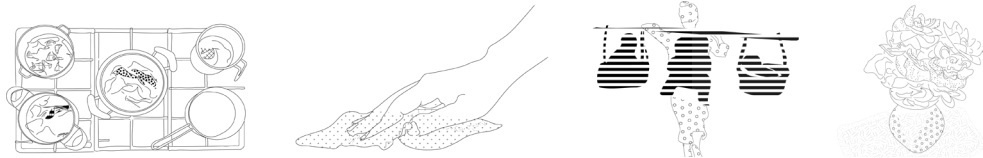


In a manifesto of women’s environmental rights written in the 1980s, Leslie Kanes Weisman (2002:2) states:

“A homemaker has no inviolable space of her own. She is attached to spaces of service. She is a hostess in the living room, a cook in the kitchen, a mother in the children’s room, a lover in the bedroom, [and] a chauffeur in the garage.”

This describes the home as a highly gendered realm where a woman is always in service of a husband or a child.

My project Homemade Prototypes; recognizes home as an institution. It argues that home always speaks to that which is intimately present and simultaneously ‘away’ diasporic or absent. These absences can be understood as hauntings, (Gordon 2008) always present yet often unacknowledged.



Welcome, to The Institution for Homemakers.

Homemaking is a great responsibility for in your hands rests the health, welfare, and behaviours of the people who you care for.

Today’s class aims to use the dollhouse as a prototype to navigate through the heteropatriarchal South African Indian Muslim home. To deconstruct it’s constituents and reveal the ‘hauntings’ (Gordon 2008) of the colonial legacy and wider influences from trade, empire, economic and societal changes.

The Dollhouse .....3

The Kitchen .....5

The Passage + Domestic Workers Room .....9

The Scullery .....12

The Living Room .....18

The Dining Room .....21

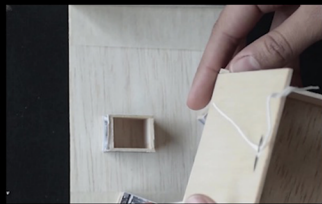
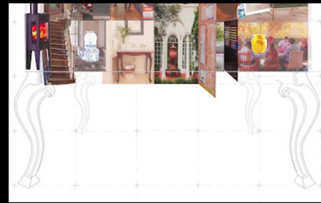
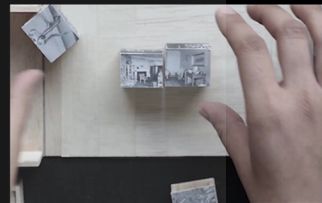
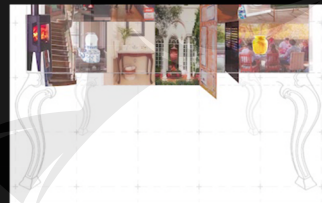
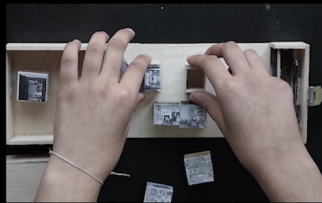
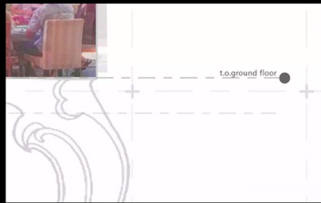
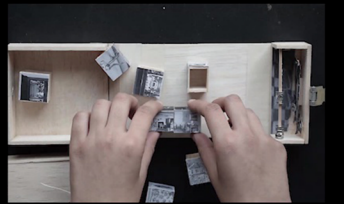
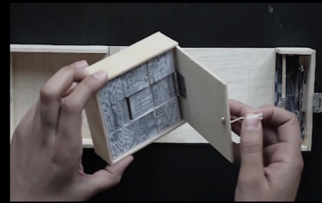
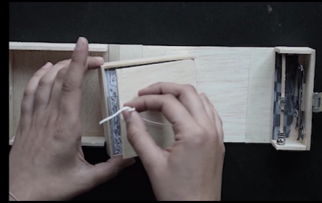
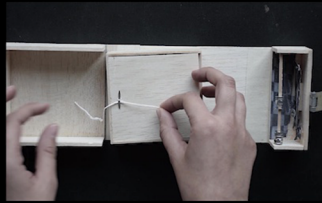
The Childrens Playroom .....24

<https://essazah.wixsite.com/home>

<https://instagram.com/archivinghomemadeprototypes>





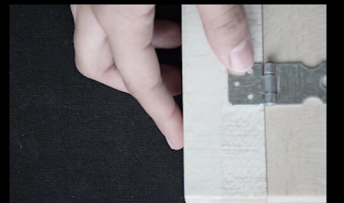
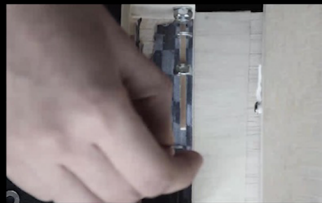




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The Cabinet of Curiosities and The Dollhouse





ROOM 01: THE KITCHEN  
A Recipe



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Imagine strings of laden camels labouring across grasslands, deserts, and mountain passes, stopping at oasis cities where bazaars overflow with silks, spices and slaves.

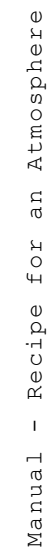
The Silk Road was an ancient land and sea network of trade. It played a massive role facilitating exchanges between people and cultures.

To allow for change but also keep with tradition, the Indian Delights (Mayat 1982) cookbook is one of our key readings at the institution of homemaking. It is a compendium of the Indian diaspora, as it archives cookery, with domestic rituals, origin stories, myths, and folklore.

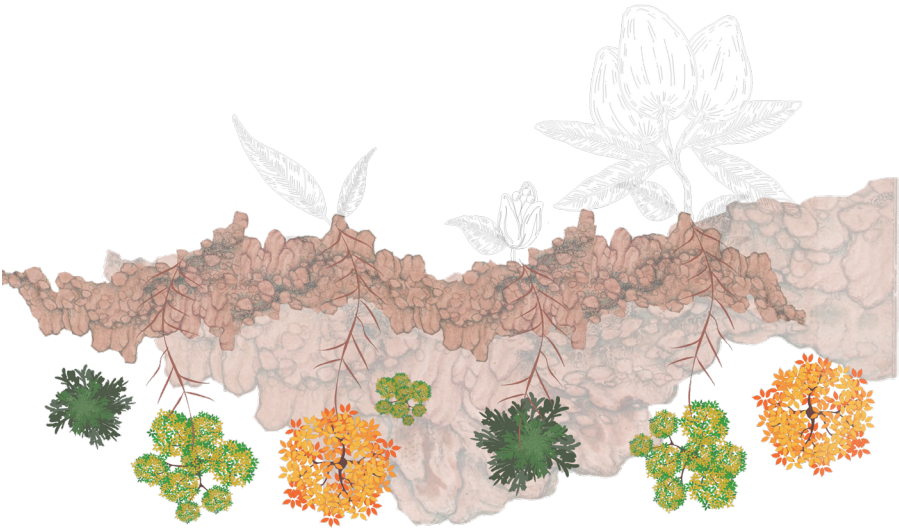
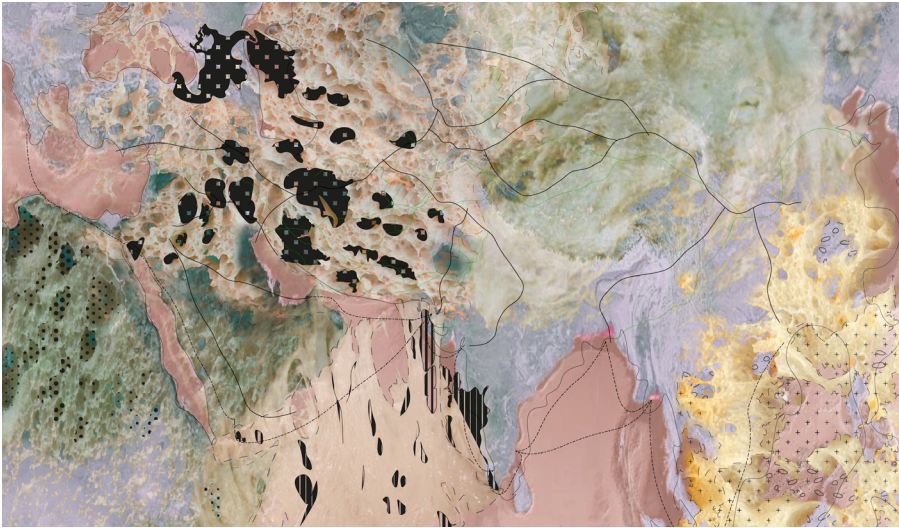
Despite the trend of working wives, Indian husbands still insist on meals as mother prepared them, but how much is sufficient? how long does it take? And at what cost?







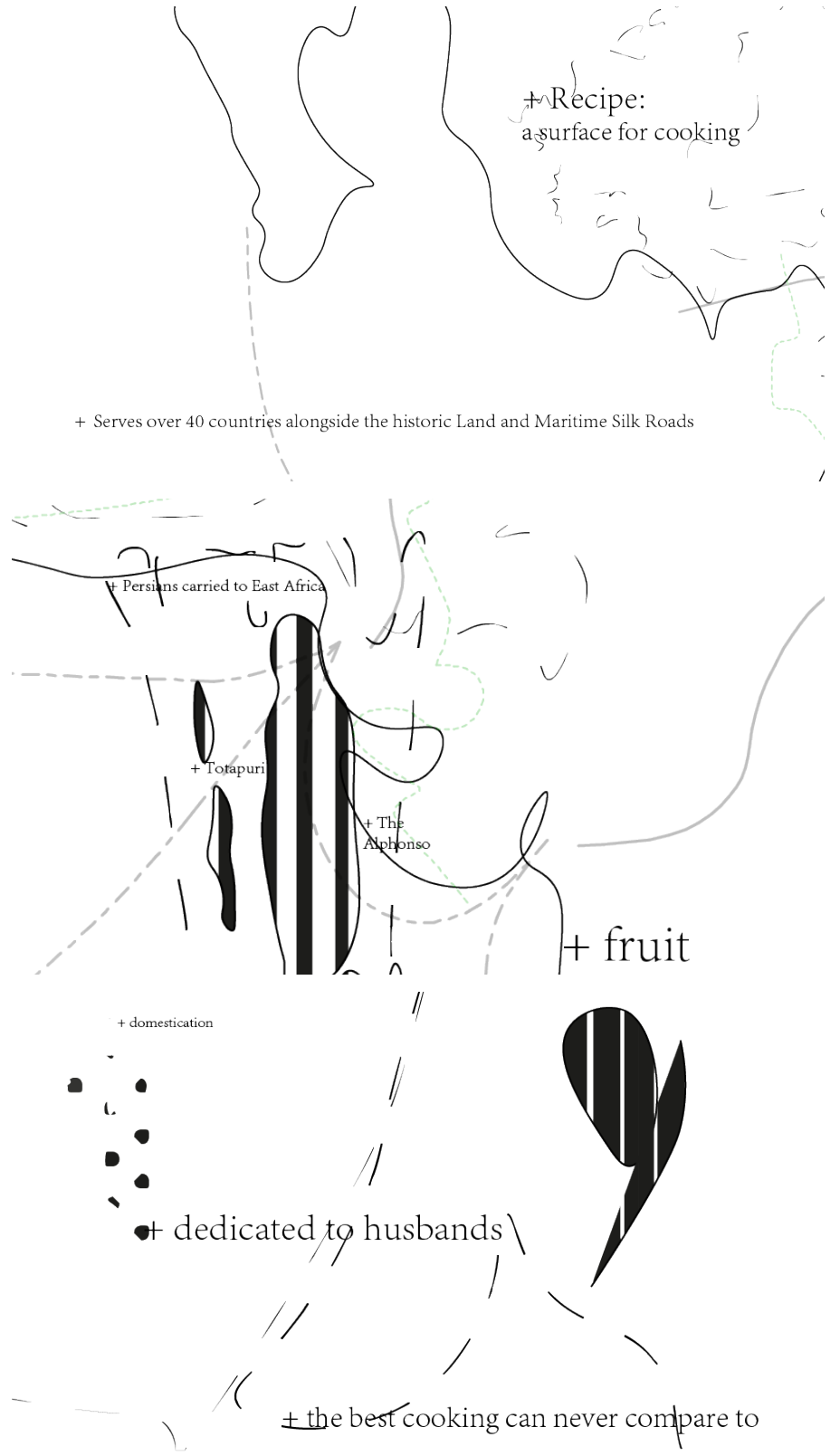




Granite Counter-Top

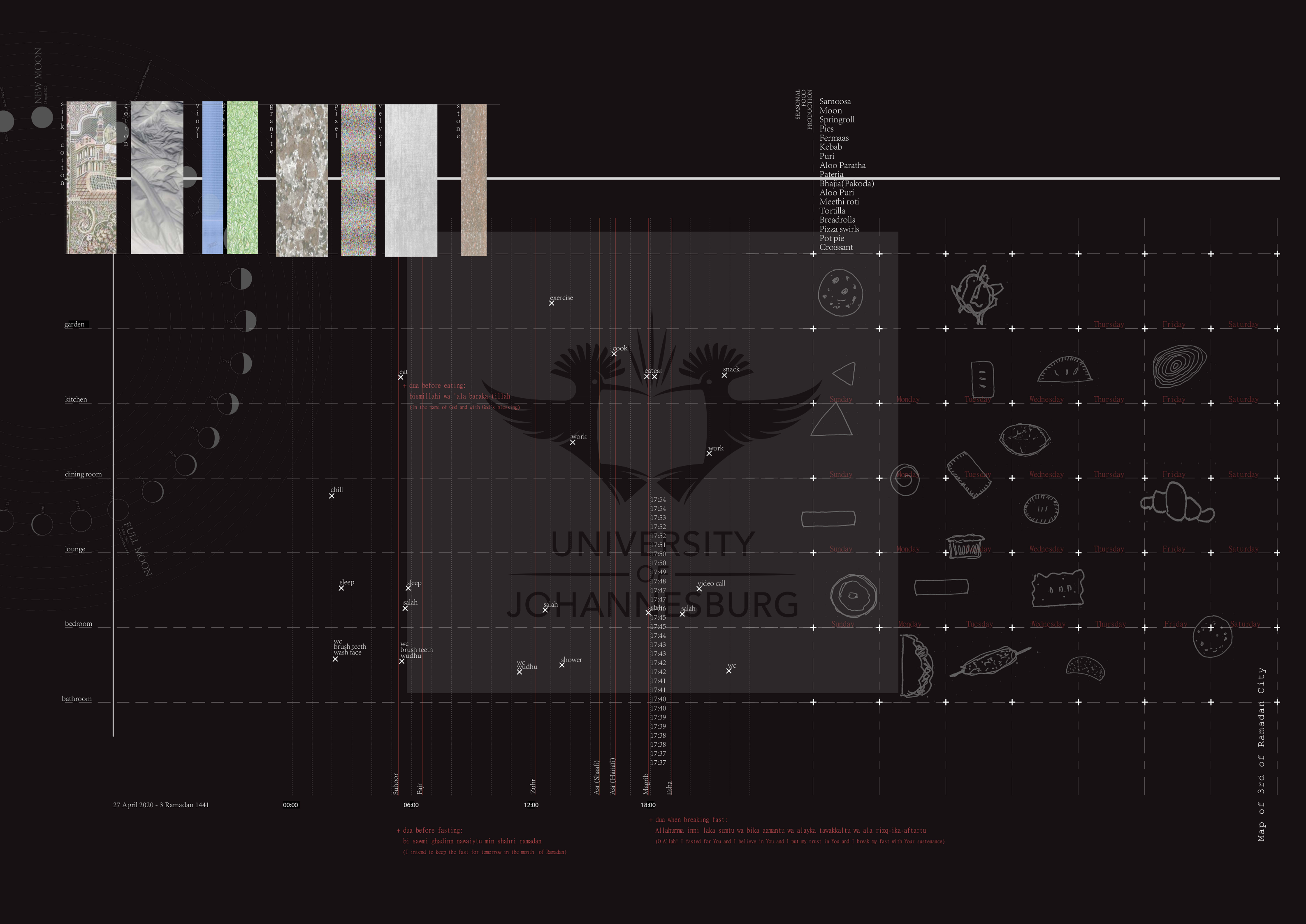


Making Bread

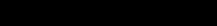
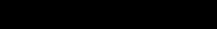
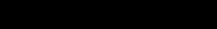
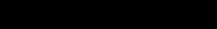
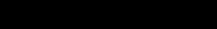
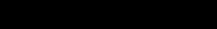
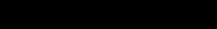
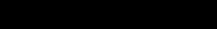
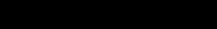
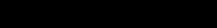
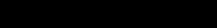
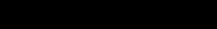
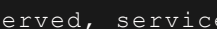
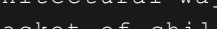
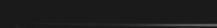


Manual





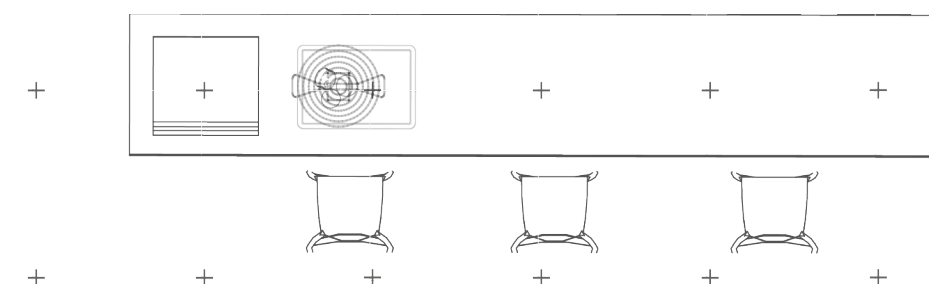
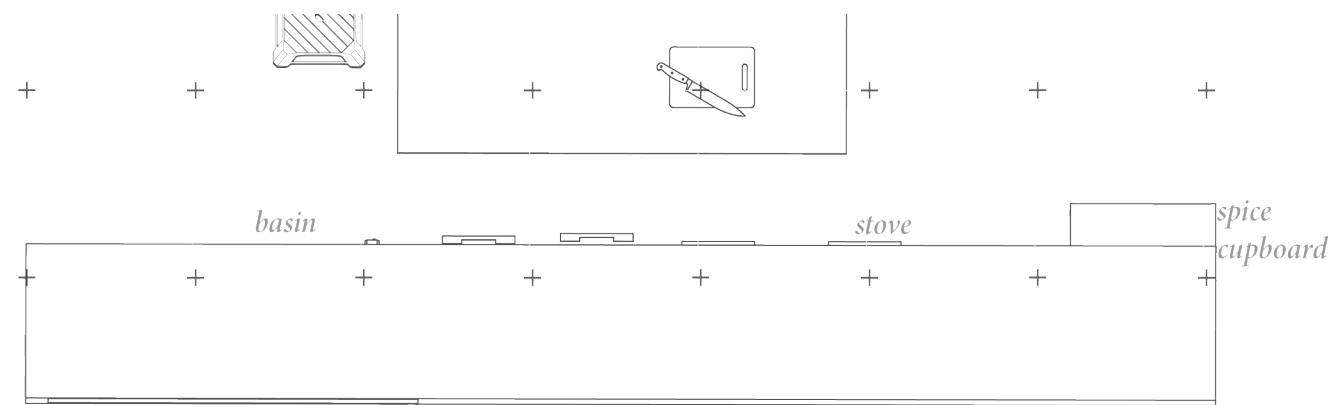




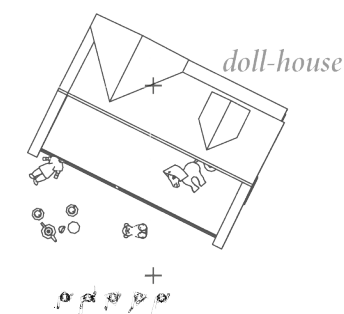
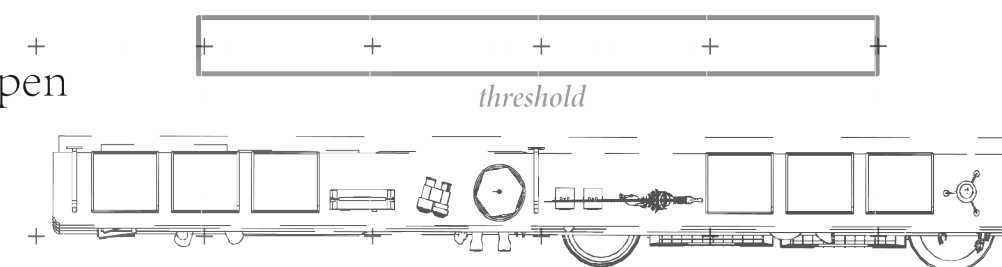
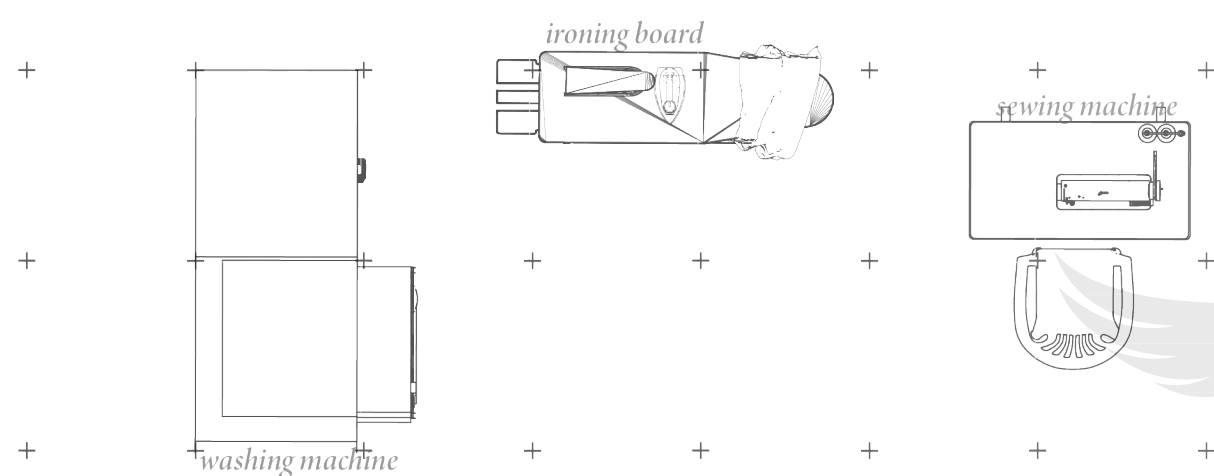
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The intimate presence of slaves shaped the architecture of colonial farms and the city (Hall 2000). It was common for slaves to sleep in halls and kitchens.

Thereafter, the domestic passage, identified by Robert Kerr (1865) as an architectural way of overcoming the mixing of servants and family, avoiding the racket of children and the prattle of women. Separating homes into wings of served, services spaces and servant's quarters.

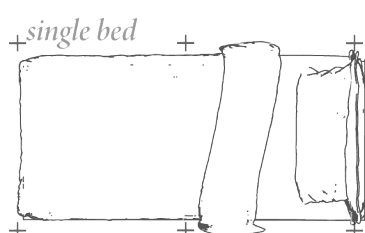
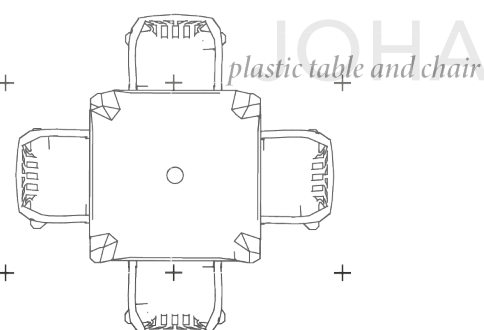
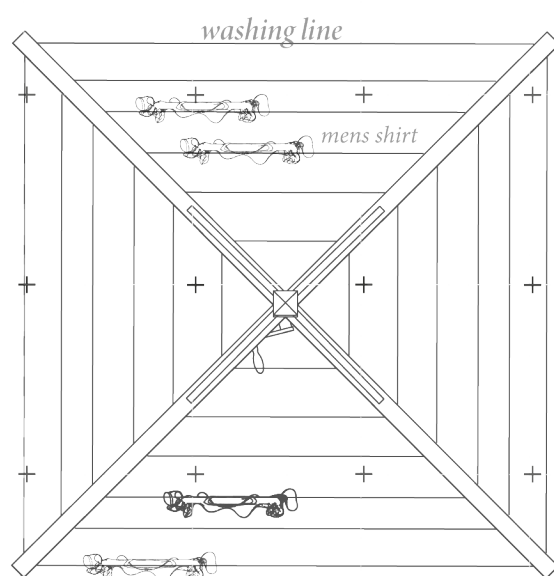


only enter a room when the door is open

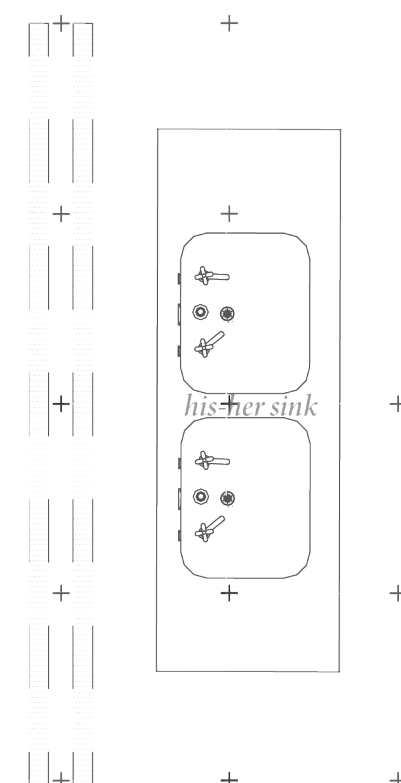
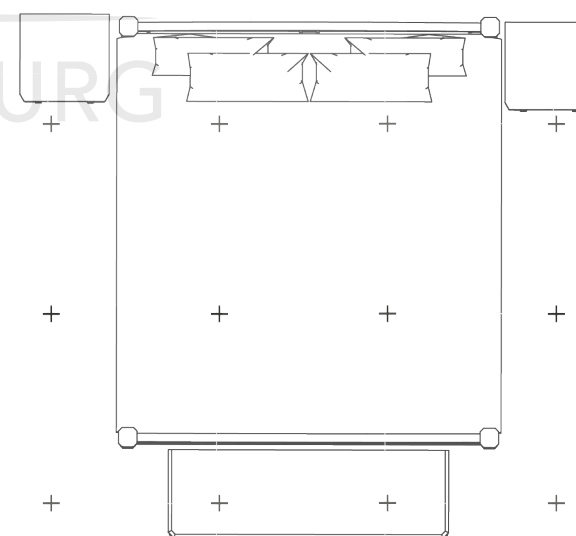


holding a metal tray and cloche

Enter: Servant walking down the corridor



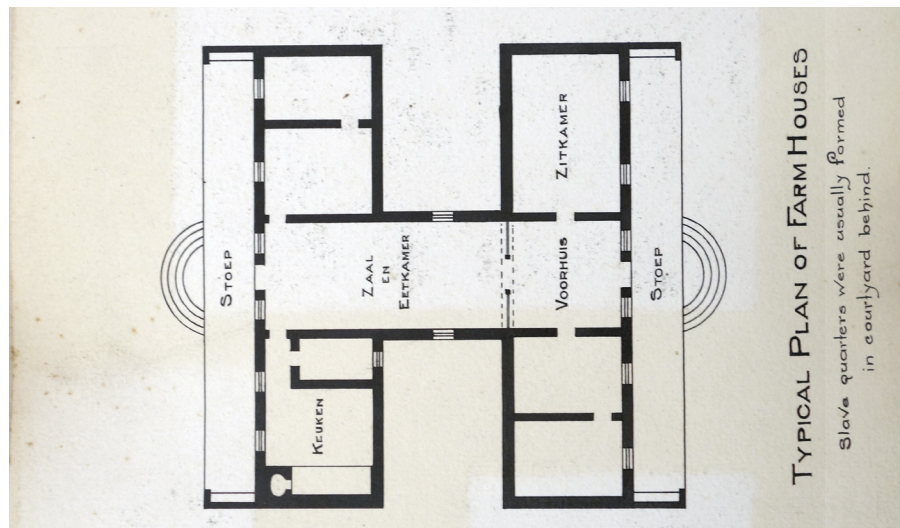
doors are shut



Service

a matrix of interconnected chambers

Served



Typical Plan of Farm House from Herbert Baker Collection



Access through rank/position



Passage

## ROOM 03: THE SCULLERY



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Keep the entertaining for the kitchen and where the homemaker speaks a language that eventually affects the entire household for the scullery.

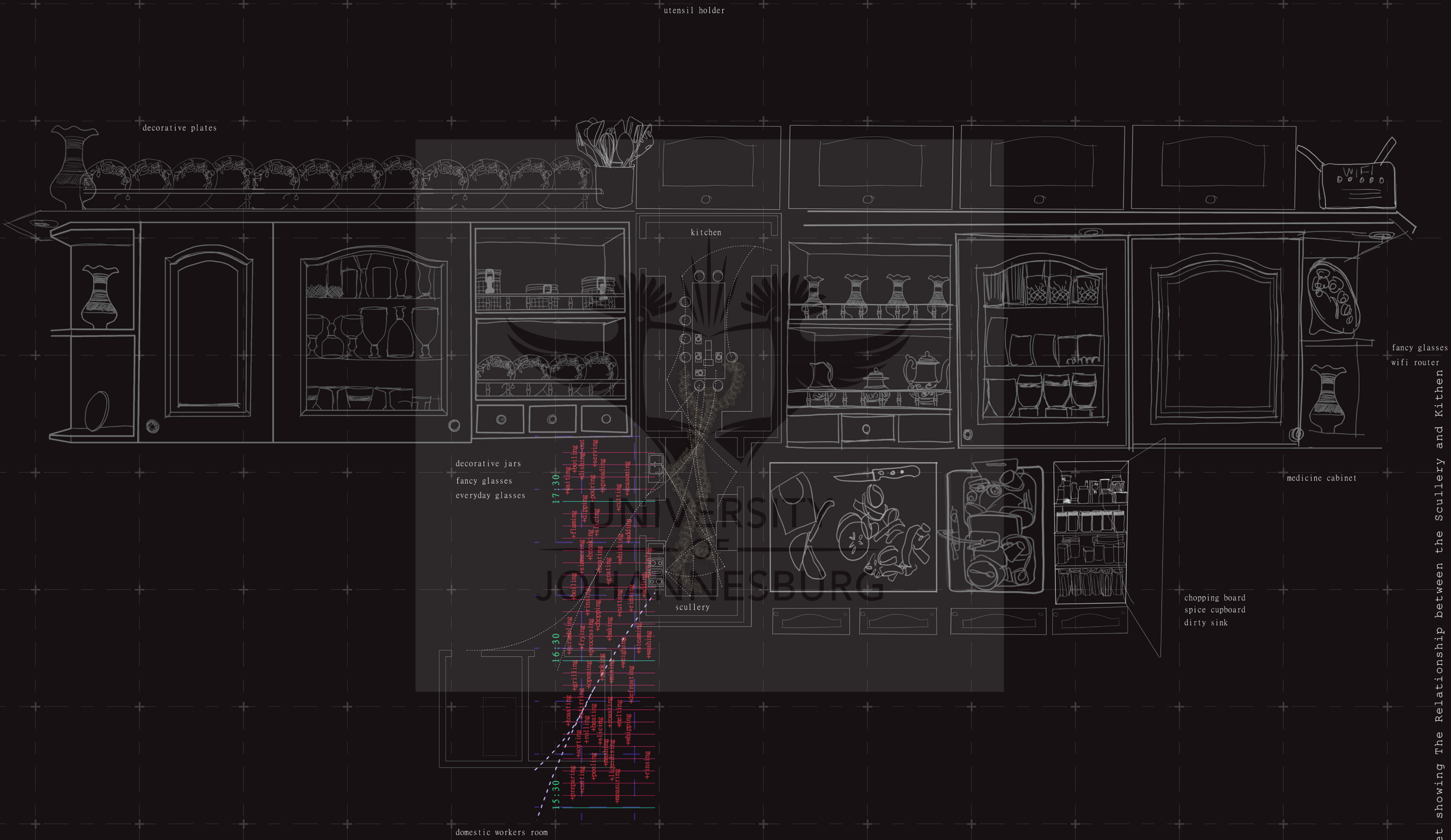
Gabeba Baderoon (2014) explains in 'Regarding Muslims: from Slavery to post-apartheid', that Muslims first arrived in the Cape Colony in 1658 as slaves and free servants of the Dutch. The Dutch East India Company established a refuelling station at the Cape to serve its trade in spices from Asia. It was also a point on the Slave Route from East Africa to the Americas.

Two-thirds of enslaved people at the Cape performed household work. And when a slave showed skills in cooking this noticeably increased the price of a slave (Mason 2003: 108).

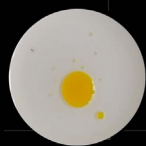
The scullery formed an arena in which an uneven contest between slave-owner and enslaved was fought. Ultimately enslaved people came to shape South African cuisine in unexpectedly influential ways. Where familiar Dutch foods and ingredients were subverted and do not appear as a resistance to the dominant society (Baderoon 2014).



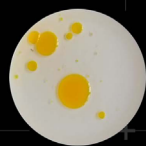




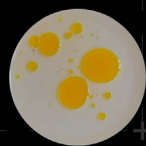
Cabinet showing The Relationship between the Scullery and Kitchen



17:37



17:37



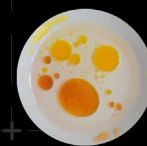
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17:38



17:38



17:40



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17:41



17:42



17:42



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17:43



17:44



17:45



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17:46



17:47



17:48



17:48



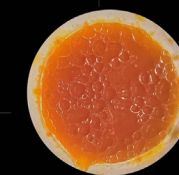
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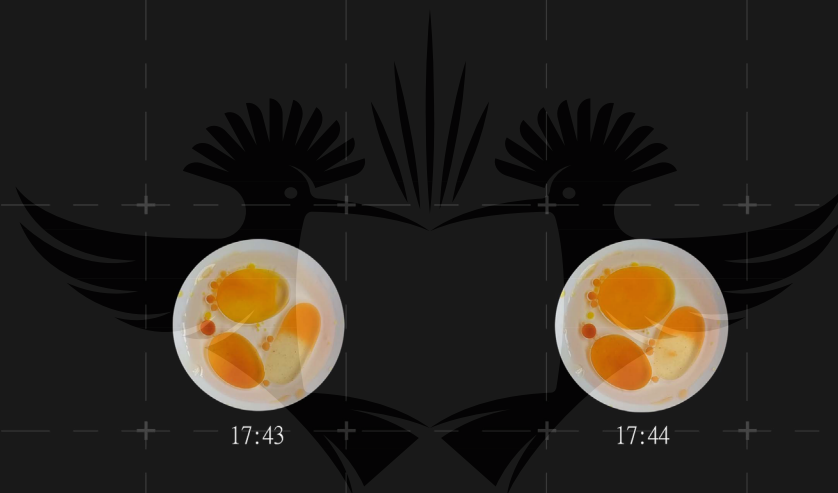
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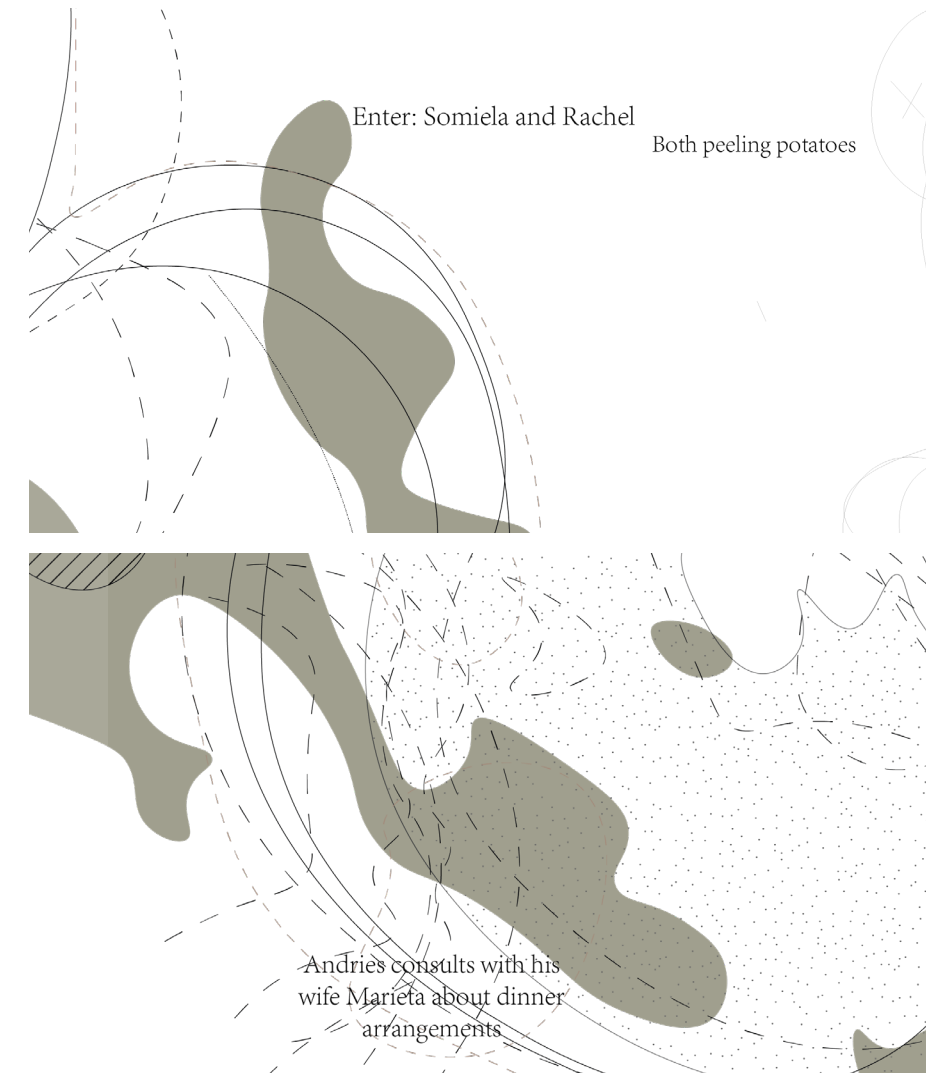
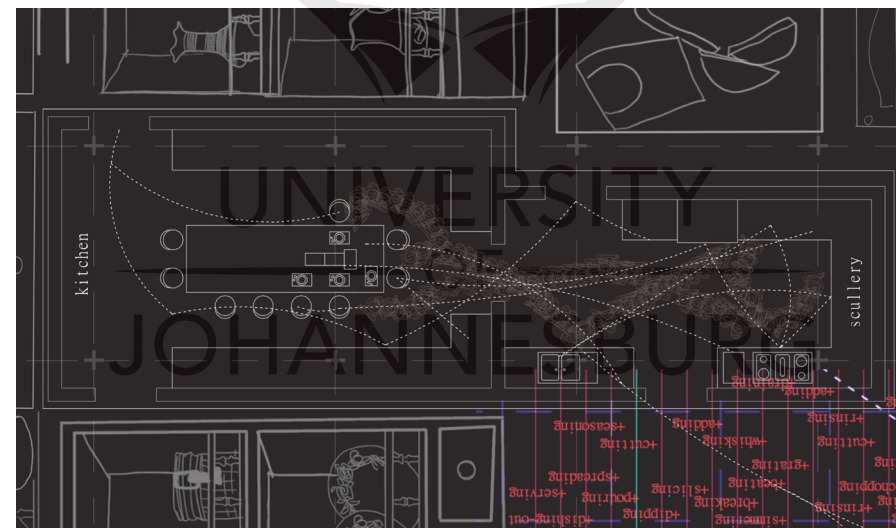
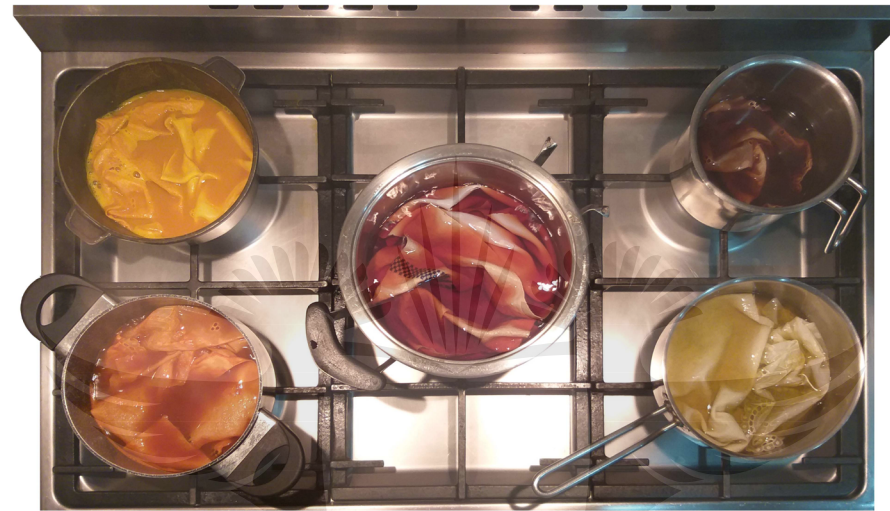
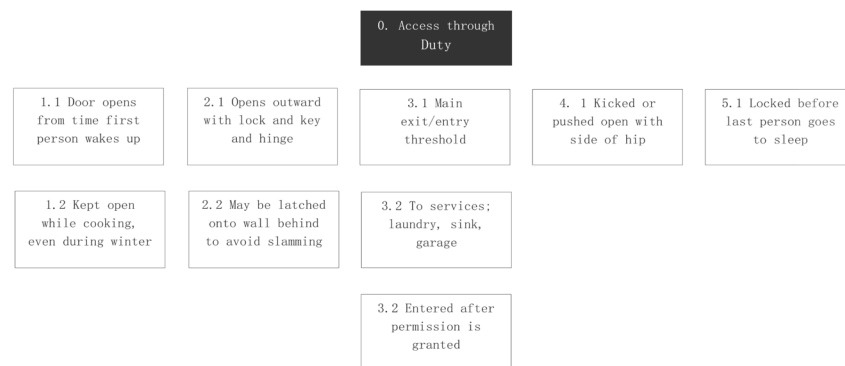
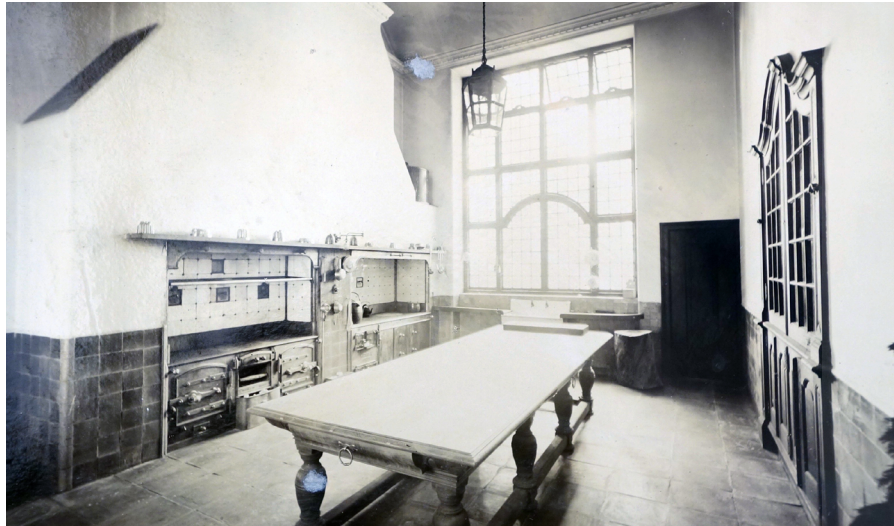


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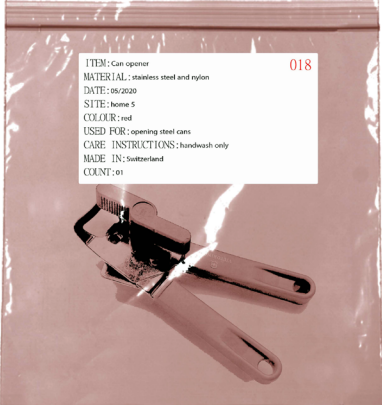


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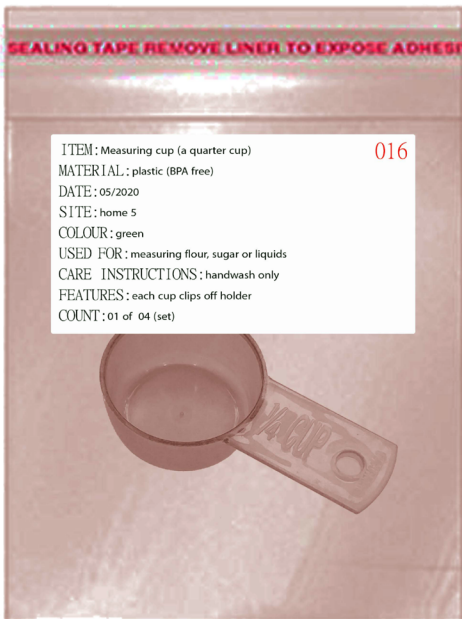






ITEM: Cup opener  
MATERIAL: stainless steel and nylon  
DATE: 05/2020  
SITE: home 5  
COLOUR: red  
USED FOR: opening steel cans  
CARE INSTRUCTIONS: handwash only  
MADE IN: Switzerland  
COUNT: 01

018



ITEM: Measuring cup (a quarter cup)  
MATERIAL: plastic (BPA free)  
DATE: 05/2020  
SITE: home 5  
COLOUR: green  
USED FOR: measuring flour, sugar or liquids  
CARE INSTRUCTIONS: handwash only  
FEATURES: each cup clips off holder  
COUNT: 01 of 04 (set)

016



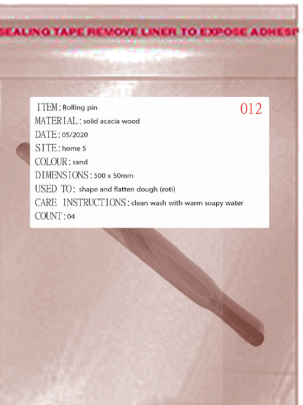
ITEM: Steel mesh strainer  
MATERIAL: steel  
DATE: 05/2020  
SITE: home 5  
COLOUR: silver  
USED FOR: sieving all types of ingredients, including icing sugar, flour, and cocoa powder, straining tea leaves from tea  
CARE INSTRUCTIONS: dishwasher safe  
COUNT: 04

015



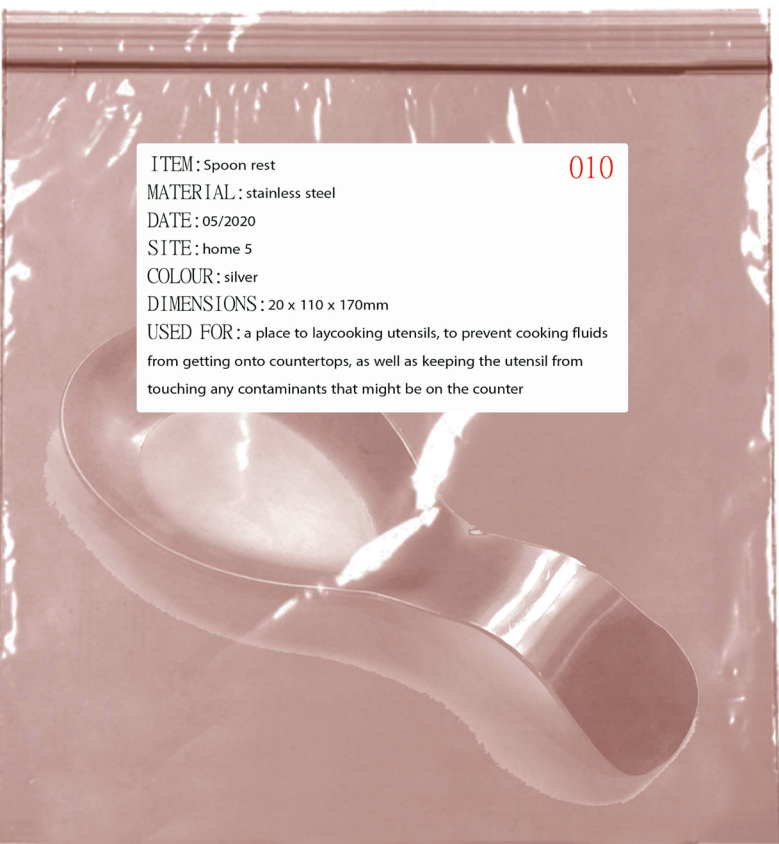
ITEM: Sai vegetable knife or Nakiri knife  
MATERIAL: Cromova 18 high carbon stainless steel  
DATE: 05/2020  
SITE: home 5  
COLOUR: silver  
DIMENSIONS: Blade length: 15cm  
USED FOR: chopping meat, root vegetables and big prep jobs  
CARE INSTRUCTIONS: Not dishwasher safe  
MADE IN: Japan

014



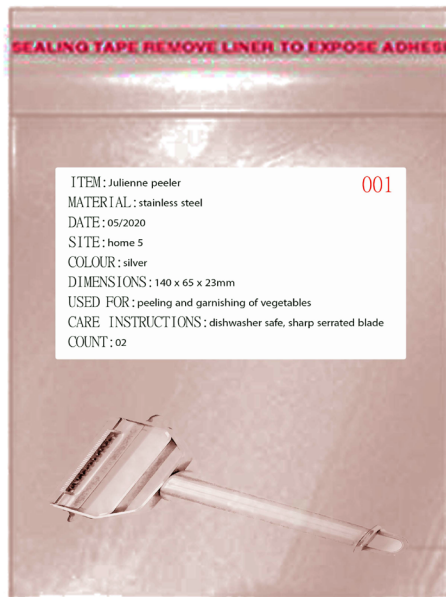
ITEM: Rolling pin  
MATERIAL: solid acacia wood  
DATE: 05/2020  
SITE: home 5  
COLOUR: sand  
DIMENSIONS: 500 x 30mm  
USED TO: shape and flatten dough (sai)  
CARE INSTRUCTIONS: clean wash with warm soapy water  
COUNT: 04

012



ITEM: Spoon rest  
MATERIAL: stainless steel  
DATE: 05/2020  
SITE: home 5  
COLOUR: silver  
DIMENSIONS: 20 x 110 x 170mm  
USED FOR: a place to laycooking utensils, to prevent cooking fluids from getting onto countertops, as well as keeping the utensil from touching any contaminants that might be on the counter

010



ITEM: Julienne peeler  
MATERIAL: stainless steel  
DATE: 05/2020  
SITE: home 5  
COLOUR: silver  
DIMENSIONS: 140 x 65 x 23mm  
USED FOR: peeling and garnishing of vegetables  
CARE INSTRUCTIONS: dishwasher safe, sharp serrated blade  
COUNT: 02

001



ITEM: Spork  
MATERIAL: plastic (BPA free)  
DATE: 05/2020  
SITE: home 5  
COLOUR: orange  
DIMENSIONS: 160 x 30mm  
USED FOR: eating soups or salads on one utensil  
FEATURES: spoon knife and fork  
COUNT: 02

009



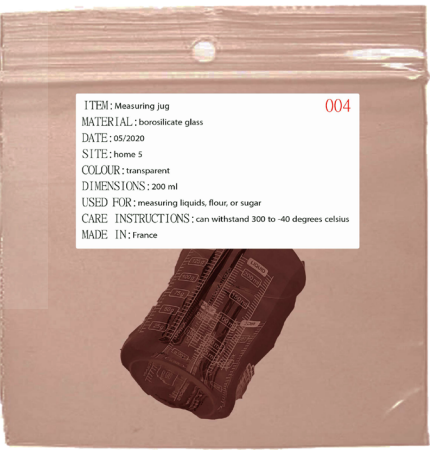
ITEM: Sauce pan  
MATERIAL: stainless steel (base) plastic (handle)  
DATE: 05/2020  
SITE: home 5  
COLOUR: silver and black  
DIMENSIONS: 145 x 120mm  
USED TO: make pasta sauce, gravy, soups and tea  
FEATURES: bottom has aluminum sandwiched between 2 layers of stainless steel giving better heating

008



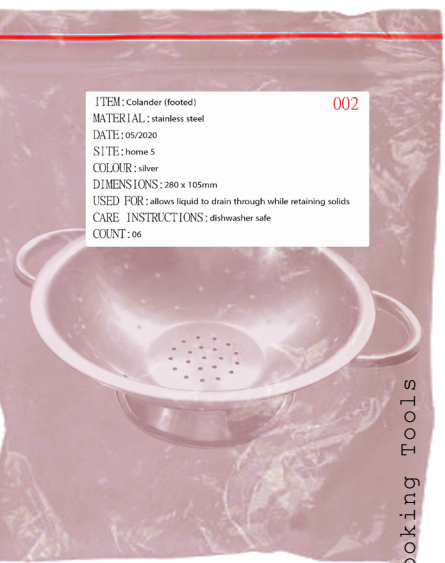
ITEM: Tower Grater  
MATERIAL: stainless steel  
DATE: 05/2020  
SITE: home 5  
COLOUR: silver and black  
DIMENSIONS: 230 x 80 x 80mm  
USED FOR: reducing food to small shreds  
CARE INSTRUCTIONS: comfort grip handle and non-slip feet to prevent slipping on the counter

005



ITEM: Measuring jug  
MATERIAL: borosilicate glass  
DATE: 05/2020  
SITE: home 5  
COLOUR: transparent  
DIMENSIONS: 200 ml  
USED FOR: measuring liquids, flour, or sugar  
CARE INSTRUCTIONS: can withstand 300 to -40 degrees celcius  
MADE IN: France

004



ITEM: Colander (footed)  
MATERIAL: stainless steel  
DATE: 05/2020  
SITE: home 5  
COLOUR: silver  
DIMENSIONS: 280 x 105mm  
USED FOR: allows liquid to drain through while retaining solids  
CARE INSTRUCTIONS: dishwasher safe  
COUNT: 06

002

ROOM 04: THE LIVING ROOM



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The colonial legacy manifests through the aesthetics of the living room in a creolised way. The 'bric-a-brac' practice of the Victorians to collect curios is evident where objects of emotional attachment wedding invites, certificates, religious books, and souvenirs are curated (Mc Millan. 2017).

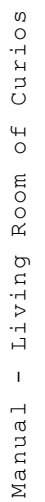
Sundays are days known for visiting and hosting. So make sure that you dress and invest in your living room as this will display your creative agency, respectability and your family's status.

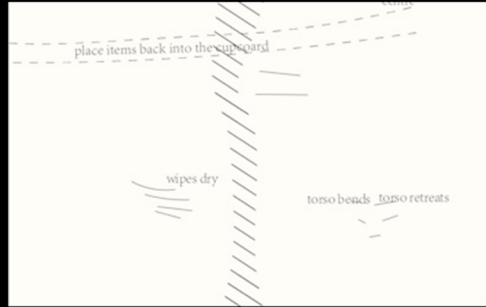
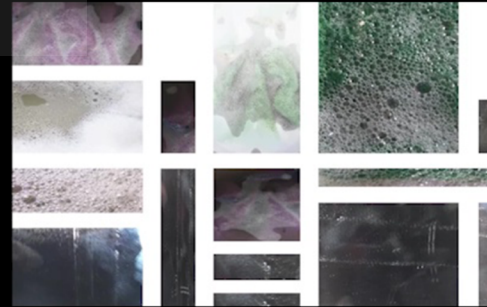
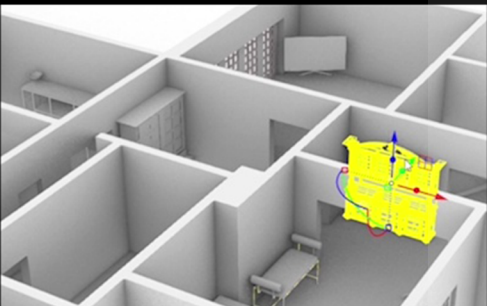
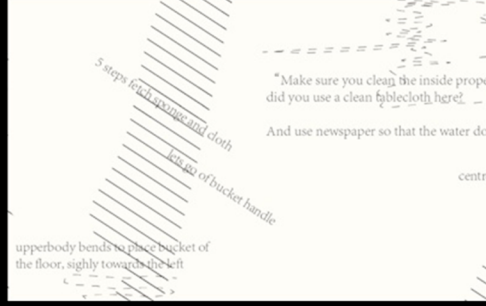
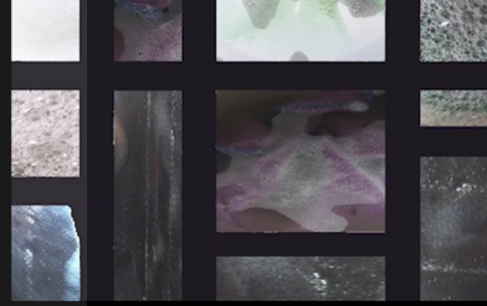
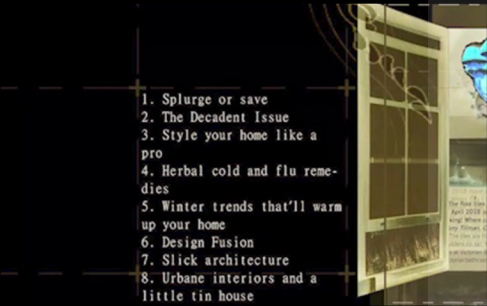
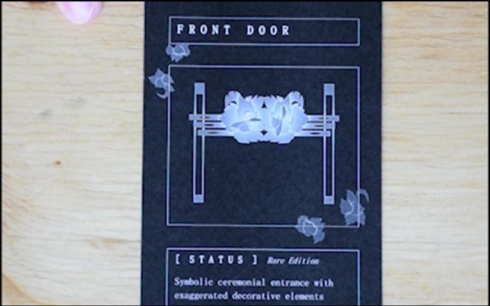
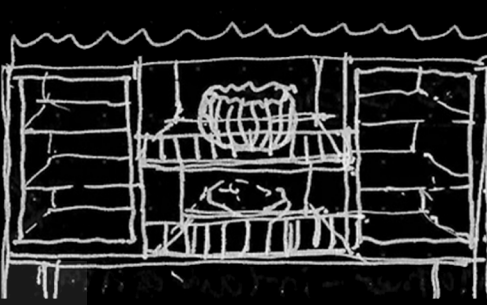
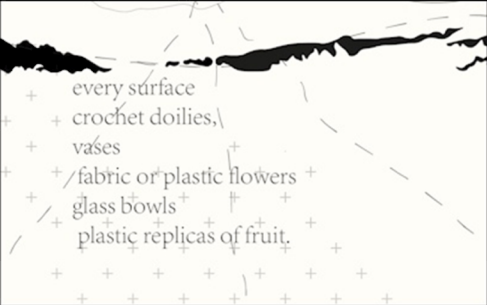
Anne McClintock (1994) points out, the institution of the home under colonialism was used to maintain hegemony over the division of domestic labour and the subordinate 'Other' in the colonies.

A good homemaker always cleans the living room on a Saturday Morning. particularly the cabinet. There is always a specific cloth, sponge, bucket and soap, that is used. We don't want to use the same sponge used for cleaning the kitchen counters, or the dishes and we don't want to use the wrong soap, because using the wrong soap could be the cause of damage to your precious cabinet, and all that it contains.

Note: The Domestic worker must always clean the living room cabinet under the supervision of the homemaker.









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"Harsh and rough were the times when our great grandparents arrived from India. With prayerful hearts and sweating brows, they tilled the soil or hawked the street as vendors. When the homespun cotton they brought from India wore out few had the money to buy new tablecloths, mothers substituted these with something for free. Armed with a pair of scissors and dexterously folding old newspapers, beautiful repeat designs will emerge." This is a great tip, remember 'a women's savings are equal to a mans earnings' (Mayat 1982).

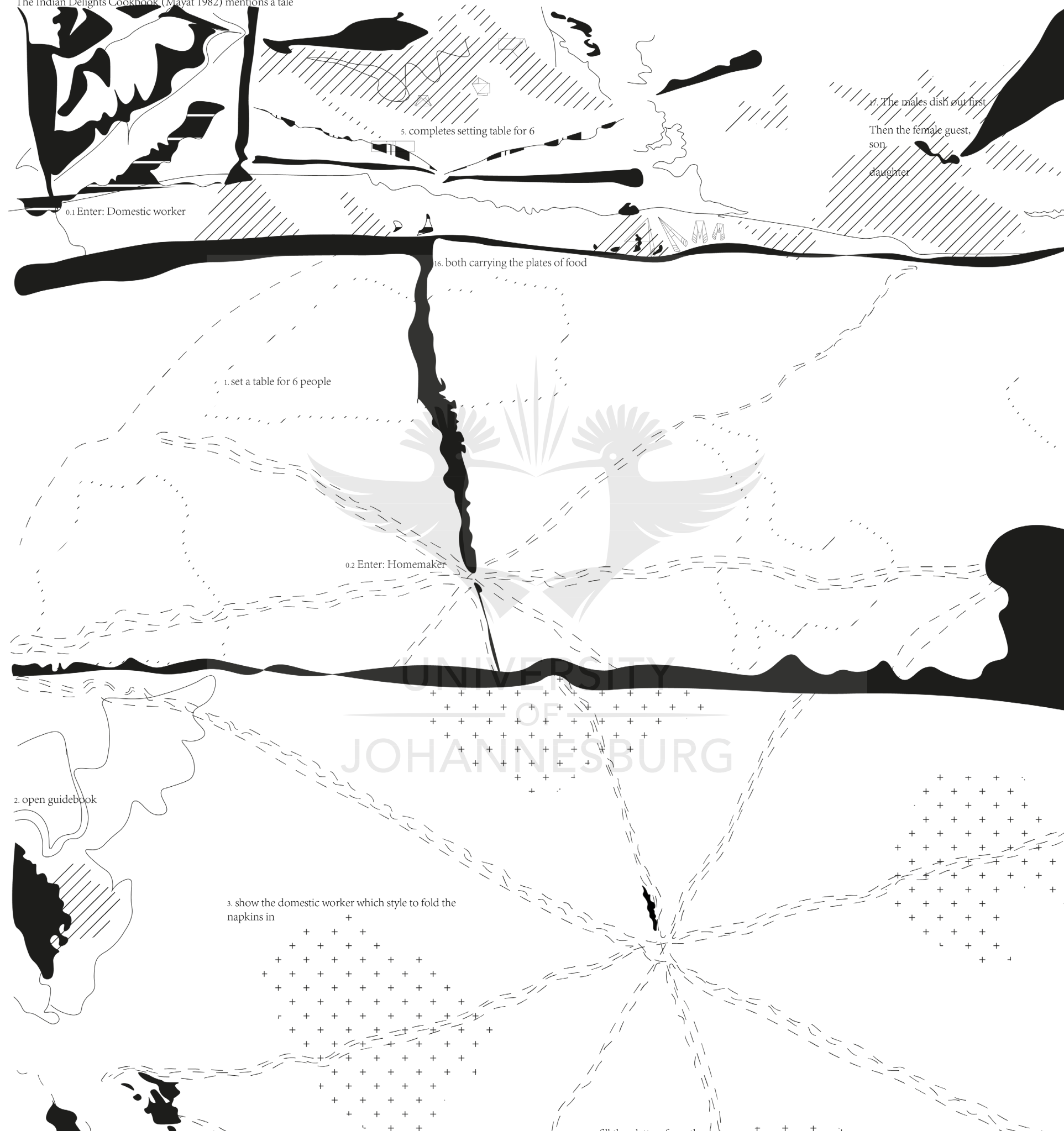
Another great tip is that when a guest has overstayed their welcome, the home-maker does not say this outright.

But a there is a dish, that upon being served, guests should take a hint and start packing is Khuri Kitchri (Mayat 1982). Even though this dish hints to guests to leave, it does it with the utmost of pride as it is one of the most delicious economical dishes.

Last tip for this section, and I think it is quite an important one, teach your sons not to glance too often in the direction from which the food will appear, and to never be the one to reach out for the food first.



The Indian Delights Cookbook (Mayat 1982) mentions a tale





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From childhood daughters must be economical with foodstuff, they must be gently disciplined to appreciate characteristics and nutrient values and flavours of ingredients.

Give them pieces of roti dough and encourage them to make perfectly round rotis. It's okay if while they are practicing the dough becomes grubby, what really matters is that the idea of perfection is always inculcated in their little minds. With this, every dish presented at her table will be perfect.

Note: Remember that Most of the time the domestic worker will be looking after your daughter while you're away at work, or out shopping with friends. She most probably left her children behind when she moved to the city in the search for a job and its possible that she doesn't understand perfection as you do.



